



2019 Riesling Semi Dry

Harvest Dates: October 19th - 20th, 2019 | **Alcohol label %:** 12.0 | **pH:** 3.1 |
Acidity (TA): 8.3 | **Residual Sugar (g/L):** 2.0

Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with the acidity levels.

Winemaking

A blend of 4 vineyards (including grapes handpicked from the oldest Riesling vines), harvested & fermented separately.

Aging

Stainless steel at 59-61 degrees F

Bottling

April 30 & May 5, 2020, Stelvin closure.

Limited quantity, library wine, club membership required for access.

Palate

A superbly balanced Riesling with bright, lively acidity, citrus flavors, and hints of stonefruit.

Food Pairing

A natural accompaniment for sharp cheese, pork or poultry dishes, or any foods that you'd squeeze a lemon on.

